

LOT.1

SYDNEY

LEAVE IT TO US
5 Dishes 69pp – 7 Dishes 95pp

Oysters	6ea
Arancini – Mushroom – Truffle	16
Goats Cheese Crostini – Honey – Walnuts	16
Polenta Chips – Truffle Pecorino – Aioli	18
Rangers Valley Wagyu Carpaccio MS5 – Parmesan – Upland Cress	28
Chicken Liver Parfait – Choux – Mostarda	24
Prawn Tartare – Yuzu Curd – Pangrattato – Chilli	28
Burrata – Wagyu Prosciutto – Herb Oil	28
Octopus – Potato – Sicilian Olives - Garlic	28
Caprese – Heirloom Tomatoes – Basil – Buffalo Mozzarella	26
Scallops – Grapefruit – Oyster - Crackling	34
Vitello Tonnato – Raw Yellow Fin Tuna – Veal – Capers – Horseradish	36
Funghi Del Bosco – Mushroom – Spinach – Nut	26
Risotto – Asparagus – Pancetta – Castelrosso	36
Taglierini – Slow Cooked Duck - Jus	34
Squid Ink Gnocchetti – Moreton Bay Bug – Bottarga	44
Fregola – King Fish Ceviche – Nameko – Dashi	38
Blue Eye Cod – Cavolo Nero – Pea	42
Quail – Rye – Yoghurt- Nduja - Chilli	38
Caramelised Pork Belly – Celery Hearts – Pinenut	39
Venison – Black Garlic – Snake Beans - Nasturtium	200gm 48
Slow Cooked Lamb Shoulder – Choose two sides	90
Twice Cooked Beef Short Rib – Kohl Rabi – Aversa	48
Sides	14 ea
Potato – Confit Garlic – Thyme	
Radicchio – Mixed leaf – White Balsamic	
Asparagus – Green Beans – Lemon – Egg Yolk	

- *Please advise staff of any allergies prior to order - Please note some dishes cannot be altered -*
- *Tables 8 and over are subject to a 10% service charge*

On behalf of our team we thank you
for dining with us
